

## LUNCH MENU

2 courses £13.50

3 courses £16.50

### Starters

**Passion fruit mash**, pickled heritage carrots, beetroot, horseradish

**Warm beef salad**, sesame, courgette

**Soup of the day**

**Mushroom ceviche**, plantain, sweet potato

**Mackerel**, mushroom, cucumber, tomato, nasturtium

### Main Courses

**Sea bass**, sweet potato, dill fish cream, fennel, onion salad, plantain

**Dashi poached chicken supreme**, red and white basmati, aji mayonnaise £2.50 supplement

**Braised chicory**, caramelised pear, walnut, blue cheese

**Braised brisket**, kidney broth

**Stuffed courgette flower**, tomato, basil, orzo

### Dessert

**Poached pineapple**, ice cream, rum and raisons, passion fruit

**Lemon and yoghurt iced parfait**, strawberry, pistachio

**Selection of 3 sorbets**

**Lychee panna cotta**, shortbread

**Chocolate and brown butter ganache**, avocado ice cream

**Cheese board £4.50 supplement**

Selection of five cheeses, chutney, grapes, celery, crackers

Cornish yarg, St Thom, Wigmore, Burwood bole, Perl las blue

Selection of coffee, tea and petit fours £2.75

### Side Orders £3.00 per item

Chunky chips

Skinny chips

Mash potato

Seasonal vegetables

Mixed salad

Garlic mushrooms

Onion rings

Steamed broccoli

Steamed asparagus

Confit jersey royals

A comprehensive allergen menu is available upon request; please ask a member of staff for assistance